

THE TOAST “ALL TOAST SERVED WITH HOUSE JAM AND BUTTER”

- Sour dough toast \$7
- Multigrain or White toast \$7
- Fruit toast \$9
- Rye \$7.5
- French Toast \$14

Eggs on toast _____ **\$15**

Two free range eggs your way on toasted sourdough and side of butter.
(* Add Bacon + 7

Big Breakfast (g.f option available) _____ **\$29.5**

Juicy Breakfast Sausage, Streaky Bacon, House Hash brown, herb Sautéed mixed mushrooms, oven roasted tomato, smashed Avocado, Toasted Sourdough with eggs your way.

Vege Breakfast (g.f.o, vegan option available) _____ **\$28.5**

Grilled Halloumi, herb mixed sautéed mushrooms, oven roasted tomato, smashed avocado, wilted spinach, ras el hanout spiced pumpkin hummus, two poached eggs with toasted sourdough toast.

Partisan Benedict (g.f option available) _____ **\$16.0**

Two poached eggs on wilted spinach, toasted sourdough bread, house hollandaise and smoked paprika oil.

Add on your choice:

- Tasmanian smoked salmon \$9
- Streaky bacon \$7
- Grilled premium champagne ham \$6
- Herb sauteed mixed mushroom \$6

Tiramisu French Toast (nut contain) _____ **\$24**

Coffee whipped mascarpone, berry coulis, coffee syrup, chocolate bark, coco powder, fresh fruits.

Pandan pancake (nut contain) _____ **\$23**

Kaya mascarpone, mango curd, coconut crumb, coconut caramel sauce, fresh fruits, cotton candy, coconut flakes.



THE PARTISAN

AVAILABLE FROM
7:00AM - 11:00AM

House Granola (nut contain) _____ **\$19**

Greek yogurt, lemon curd, cherry coulis, fresh seasonal fruit, honey comb and milk (choice of milk).

Pork belly hash _____ **\$28**

Home-made hash brown, roast pork belly, sweet and sour pickle, two poached eggs, gochujang hollandaise, spring onion, pork crackling, fried shallot.

Mushroom lover (g.f.o, vg, n-contain) _____ **\$25**

Herb sautéed mixed mushroom on sourdough toast, basil pesto, cashew cream, two poached eggs, sage walnut, truffle oil.

Smashed avocado (g.f.o, vg, n-contain) _____ **\$23**

Sourdough topped with smashed avocado, ras el hanout spiced pumpkin hummus, sweet and sour pickle, feta cheese, two poached eggs, pomegranate molasses, dukkha, herb oil.

House zucchini and corn fritter _____ **\$25**

House made zucchini and corn fritter, kimchi, avocado, two poached eggs, green hollandaise, sesame seeds.

Chill crab scramble eggs (g.f.o) _____ **\$26**

Chilli crab mixed with creamy scramble eggs, pickle ginger, cassava crackers, katsuobushi, angel hair chilli, fried shallots on sourdough toast.

Tuscan mixed bean stew (g.f.o, vegan option, n-contain) _____ **\$22**

Mixed beans and roasted pepper in rich tomato sauce, avocado, feta, two poached eggs, dukkha, smoked paprika oil with sourdough toast.

FOR THE LITTLE ONES

Children 12 years & under

Kids bacon & egg on Toast _____ **\$12**

Scramble- egg option +3\$

Kids bacon & hash brown on Toast _____ **\$12**

Kids seasonal fruits bowl _____ **\$12**

Kids Beef & Cheeses Burger with chips _____ **\$18**

Available from 11:00AM

Kids Fish & Chips _____ **\$16**

Available from 11:00AM

Kids Spagetti with bacons _____ **\$16**

Available from 11:00AM

ADD ON

(most of these don't need to be on the menu but you can have the option)

- Grilled Halloumi Cheese +5
- Streaky bacon +7
- Avocado "smashed" +5
- Eggs "fried/poached" +4
- Scrambled +7
- Herb Sauteed mixed Mushroom +6
- Hollandaise Sauce +2
- Hash brown +5
- Smoked salmon +9
- Grilled tomato +5

v = vegetarian | vg = vegan | gf = gluten free | g.f.o = gluten free option | n – nut contain

Please advise staff of all allergies or dietary requirements, including coeliac disease Public holidays incur a 15% surcharge

Happy Hours from

2:00PM-6:00PM (daily)

\$9 any Pints on tap
\$7 glass of House Wines
\$12 Mulled Wine
\$12 Aperol Spritz
\$12 Espresso Martini

THE PARTISAN

ALL DAY BREAKFAST **11:00AM -3:00PM**

ALL DAY BREAKFAST

Eggs on toast _____ **\$15**

Two free range eggs your way on toasted sourdough and side of butter

*Please check our add on

Big breakfast (g.f.o) _____ **\$29.50**

Juicy breakfast sausage, streaky bacon, house hash brown, herb sautéed mixed mushrooms, oven roasted tomato, smashed avocado, toasted sourdough with eggs your way,

Chill crab scramble eggs (g.f.o) _____ **\$26**

Chilli crab mixed with creamy scramble eggs, pickle ginger, cassava crackers, katsuobushi, angel hair chilli, fried shallots on sourdough toast.

Pork belly hash _____ **\$28**

Home-made hash brown, roast pork belly, sweet and sour pickle, two poached eggs, gochujang hollandaise, spring onion, pork crackling, fried shallot.

Smashed avocado (g.f.o, vegan option, nut contain) _____ **\$23**

Sourdough topped with smashed avocado, ras el hanout pumpkin hummus, sweet and sour pickle, feta cheese, two poached eggs, pomegranate molassis, dukkha, herb oil.

Pandan pancake _____ **\$23**

Kaya mascarpone, mango curd, coconut crumb, coconut caramel sauce, fresh fruits, cotton candy, coconut flakes.

BURGERS

Wagyu Burger _____ **\$28**

Premium Wagyu beef patty with Swiss cheese, bacon and sunny side up egg, lettuce, sliced tomato with signature burger sauce on a brioche bun with crispy chips.

The Steak Sandwich (g.f.o) _____ **\$28**

Juicy Sirloin topped with caramelized onion, crispy bacon, Swiss Cheese, sliced tomato and mesclun salad, tomato relish and aioli on toasted Turkish bread with beer battered onion rings and chips.

PASTAS

Prawn & Crab Linguine (g.f.o) _____ **\$34**

Blue Swimmer crab and prawn with onion, garlic, chilli, capers with parsley and linguine pasta, tomato, white wine butter sauce with fresh lemon.

Gambari (g.f.o) _____ **\$32**

Pan seared prawns with onion and garlic, creamy semi dried tomato pesto sauce, pappardelle pasta, fresh herbs, parmesan cheese.

Pasta alla zozzona (g.f.o) _____ **\$30**

Pork and fennel sausage, onion and garlic, rose sauce, rigatoni pasta, chorizo crumb, parmesan cheese.

Lamb ragu (g.f.o) _____ **\$30**

Slow cooked lamb in rich tomato sauce, sugo, rigatoni pasta, fresh basil, parmesan cheese, olive oil.

FROM THE OCEAN

Fish & Chips _____ **\$27**

Citrus larger beer battered barramundi with homemade tartare, house salad and chips.

Szechuan pepper Calamari _____ **\$25**

Calamari tossed in our signature Szechuan pepper seasoning and fried, served with garlic aioli, crispy chips and house salad.

Fish of the day _____ **\$45**

Chefs Inspired F.O.D, (Please ask our friendly staff for today's special)

FROM THE FIELDS

Sirloin Steak _____ **\$45**

300gr Sirloin Steak, house salad and crunchy chips served with mushroom sauce (g.f.o)

American Pork Ribs _____ **\$35**

American style BBQ pork ribs slow roasted 4 hours served with house pickle mix salad and crispy chips.

SHARING AND SALAD

Falafel Buddha bowl (vg, g.f.o, nut contain) _____ **\$23**

Buckwheat, smashed avocado, ras el hanout pumpkin hummus, roast beetroot, cherry tomato, house pickle, super seeds, beetroot dressing.

Roast pumpkin salad (vg, g.f.o, nut contain) _____ **\$22**

Ras el hanout spiced roast pumpkin, roast beetroot, artichoke, buckwheat, fried chickpeas, house greens, almond flakes, orange and tahini dressing.

Pork belly salad _____ **\$25**

Roast pork belly, apple som tam with cucumber, carrot, cherry tomato, red onion, mint, peanut and pork crackling, fried shallot.

Lamb taco _____ **\$23**

Slow cooked lamb, pink turnip pickle, avocado, orange and tahini sauce, green olives and roasted red capsicum salsa (3 tacos).

Partisan Share Board (g.f.o) _____ **\$42**

Chef's selection of cured & cold meat with oven baked Turkish bread and dip, pickle vegetables.

Wedges with sweet chilli & sour cream _____ **\$10**

Crunchy chips with aioli & tomato sauce _____ **\$10**

